



www.onida.com  
Email: response@onida.com

For INDIA

**3988 9000**

Prefix State Capital STD Code

**1-800-3009-9000**



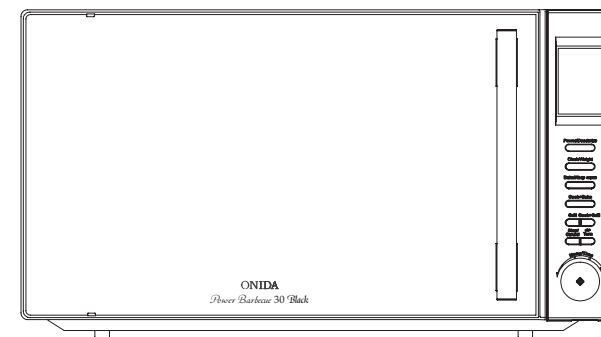
DESIGNED WITH YOU IN MIND

**MIRC Electronics Ltd.,**

Onida House, G-1, MIDC, Mahakali Caves Road, Andheri (East), Mumbai – 400 093, India.

## USER MANUAL

### *Power Barbecue 30 Black*



**57 Daily Indian Auto Cook Menus**  
South Indian ,North Indian ,Maharashtrian,  
Gujarati ,Bengali & International Auto Menus  
&  
**Unique Calorie Meter**



DESIGNED WITH YOU IN MIND

## CONTENTS

|   |         |
|---|---------|
| 1. Salient Features                         | 2       |
| 2. Inside Microwave Oven                    | 3       |
| 3. Installation                             |         |
| A. Installation of Microwave                | 4       |
| B. Turntable Installation                   | 4       |
| 4. Important Safety Instructions            | 5       |
| 5. Precautions & Instructions               | 6       |
| 6. Material you can use in Microwave Oven   | 7       |
| 7. Material to be avoided in Microwave Oven | 8       |
| 8. Control Panel                            | 9       |
| 9. How to set the Oven controls             | 10-13   |
| 10. 57 Auto Cook Menu CHART                 | 14-15   |
| 11. Recipe Guide                            | 16 - 38 |
| 12. Cleaning and Care                       | 39      |
| 13. Specifications                          | 40      |
| 14. Trouble Shooting                        | 41      |
| 15. Warranty terms and conditions           | 42-43   |
| 16. Warranty Card                           | 44      |

Read the User Manual carefully before installing and operating the microwave oven.

Record SERIAL NO. found on the name plate of your Microwave Oven & retain this information for future reference.

## Salient features of Power Barbecue 30 Black

- 57 Daily Indian Auto Cook Menus  
South Indian ,North Indian ,Maharashtrian,  
Gujarati ,Bengali & International Auto Menus
- Unique Calorie Meter
- Keep Warm
- Deodorize
- 2 Flexi Auto Cook Menus
- Elegant Black Mirror Finish Door Glass
- 30 Litre Convection
- 900 Watts Microwave power
- 1050 watts Grill power
- 1450 Watts Convection / Baking Power
- 10 Convection / Baking Temperature Settings
- 4 Cook + Baking Temp Settings
- 2 Combi Grill + Cook Settings
- Easy to use Jogwheel Controls
- Stainless steel cavity
- Steam Clean
- Speed Defrost by Time
- Multistage Cooking
- Express Cooking
- Child Lock

### Accessories :-

1. Grill Stand .
2. Turntable & Roller Assembly
3. Crispy Baking Plate

### Free :

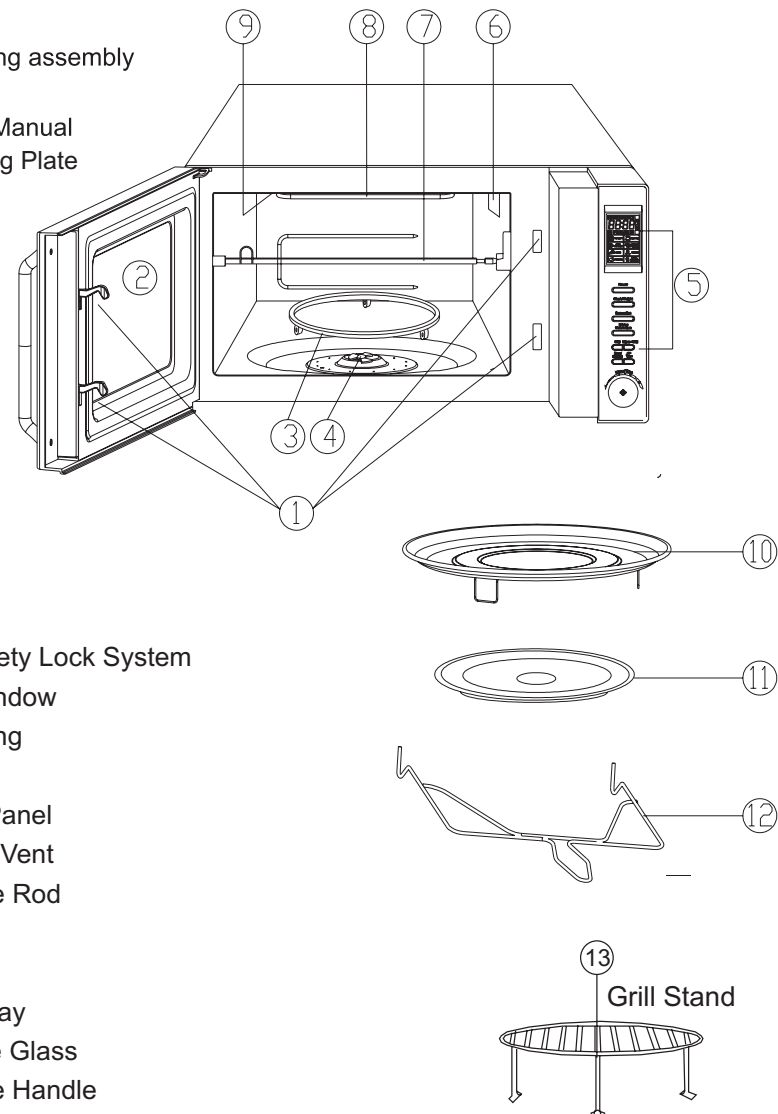
1. Temptation - Recipe Cookbook
2. Microwave Cook ware

## INSIDE MICROWAVE OVEN

### NAMES OF OVEN PARTS AND ACCESSORIES

Remove the oven and all materials from the carton. Your oven comes with the following accessories:

- a. Glass tray
- b. Turntable ring assembly
- c. Grill Stand
- d. Instruction Manual
- e. Crispy baking Plate



1. Door Safety Lock System
2. Oven Window
3. Roller Ring
4. Shaft
5. Control Panel
6. Oven Air Vent
7. Barbecue Rod
8. Heater1
9. Heater2
10. Crispy Tray
11. Turntable Glass
12. Barbecue Handle
13. Grill Stand

## INSTALLATION OF MICROWAVE OVEN

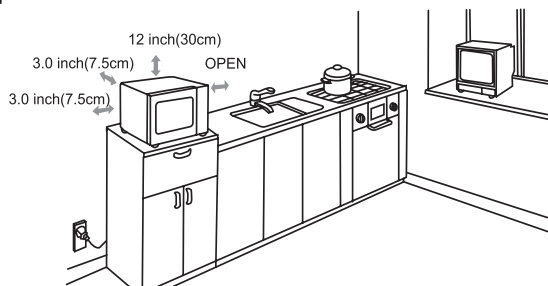
- Remove all packing material and accessories. Examine the oven for any damage such as dents or broken door. Do not install if oven is damaged.
- Do not remove the light brown Mica cover that is screwed to the oven cavity to protect the magnetron.

### Installation

Select a level surface that provides enough open space for the intake and/or Outlet vents.

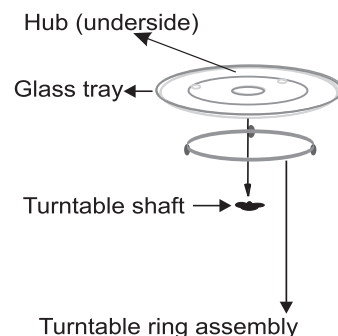
A minimum clearance of 4.0 inch (10 cm) is required between the oven and any adjacent wall. One side must be open.

- (1) Leave a minimum clearance of 12 inch (30cm) above the oven.
  - (2) Do not remove the legs from the bottom of the oven.
  - (3) Blocking the intake and/or outlet openings can damage the oven
  - (4) Place the oven as far away from radios and TV as possible. Operation of microwave oven may cause interference to your radio or TV reception.
- II. Plug your oven into a standard household outlet. Be sure the voltage and the frequency is the same as the voltage and the frequency on the rating label.



### TURNTABLE INSTALLATION

- a. Never place the glass tray upside down. The glass tray should never be restricted.
- b. Both glass tray and turntable ring assembly must always be used during cooking.
- c. All food and containers of food should be always placed on the glass tray for cooking.
- d. The glass tray rotates ; this is normal.
- e. If glass tray or turntable ring assembly cracks or breaks, contact your nearest authorized service Centre.



## IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliance basic safety precautions should be followed, including the following:  
**WARNING:** To reduce the risk of burns, electric shock, fire, injury to persons or exposure to excessive microwave energy:

1. Read all instructions before using the appliance.
2. Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook or dry food. It is not designed for industrial or laboratory use.
3. Do not operate the oven when empty.
4. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly or if it has been damaged or dropped. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard
5. **Warning:** When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.
6. **WARNING:** Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.
7. To reduce the risk of fire in the oven cavity:
  - a. When heating food in plastic or paper container, check the oven frequently to the possibility of ignition.
  - b. Remove wire twist-ties from paper or plastic bags before placing bag in oven.
  - c. If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
  - d. Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not in use.
8. **WARNING:** Liquid or other food must not be heated in sealed containers since they are liable to explode.
9. Microwave heating of beverage can result in delayed eruptive boiling, therefore care has to be

taken when handle the container.

10. Do not fry food in the oven. Hot oil can damage oven parts and utensils and even result in skin burns.
11. Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode even after microwave heating has ended.
12. Pierce foods with heavy skins such as potatoes, whole squashes, apples and chestnuts before cooking.
13. The contents of feeding bottles and baby jars should be stirred or shaken and the temperature should be checked before serving in order to avoid burns.
14. Cooking utensils may become hot because of heat transferred from the heated food. Potholders may be needed to handle the utensil.
15. Utensils should be checked to ensure that they are suitable for use in microwave oven.
16. **WARNING:** It is hazardous for anyone other than a trained person to carry out any service or repair operation which involves the removal of any cover which gives protection against exposure to microwave energy.
17. This product is a Group 2 Class B ISM equipment. The definition of Group 2 which contains all ISM (Industrial, Scientific and Medical) equipment in which radio-frequency energy is intentionally generated and/or used in the form of electromagnetic radiation for the treatment of material, and spark erosion equipment. For Class B equipment is equipment suitable for use in domestic establishments and in establishments directly connected to a low voltage power supply network which supplies buildings used for domestic purpose.
18. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
19. Children should be supervised to ensure that they do not play with the appliance.

## PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

1. Do not attempt to operate this oven with the door open since open door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
2. Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
3. Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the :
  1. DOOR (dent)
  2. HINGES AND LATCHES (broken or loosened)
  3. DOOR SEALS AND SEALING SURFACE
4. The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

### GROUNDING INSTRUCTIONS

This appliance must be grounded. This oven is equipped with a cord having a grounding wire with a grounding plug. It must be plugged into a wall receptacle that is properly installed and grounded. In the event of an electrical short circuit, grounding reduces risk of electric shock by providing an escape wire for the electric current. It is recommended that a separate circuit serving only the oven be provided. Using a high voltage is dangerous and may result in a fire or other accident causing oven damage.

**WARNING** Improper use of the grounding plug can result in a risk of electric shock.

- Note 1. If you have any questions about the grounding or electrical instructions, consult a qualified electrician or service person.
2. Neither the manufacturer nor the dealer can accept any liability for damage to the oven or personal injury resulting from failure to observe the electrical connection procedures.

The wires in this cable main are colored in accordance with the following code:  
 Green and Yellow = EARTH  
 Blue = NEUTRAL  
 Brown = LIVE

### RADIO INTERFERENCE

Operation of the microwave oven can cause interference to your radio, TV, or similar equipment.

When there is interference, it may be reduced or eliminated by taking the following measures:

1. Clean door and sealing surface of the oven.
2. Reorient the receiving antenna of radio or

television.

3. Relocate the microwave oven with respect to the receiver.
4. Move the microwave oven away from the receiver.
5. Plug the microwave oven into a different outlet so that microwave oven and receiver are on different branch circuits.

## MATERIAL YOU CAN USE IN MICROWAVE OVEN

| Utensils              | Remarks   |
|-----------------------|---|
| Dinnerware            | Microwave-safe only. Follow manufacture' instructions. Do not use cracked or chipped dishes.  |
| Glass Jars            | Always remove lid. Use only to heat food until just warm. Most glass jars are not heat resistant and may break.   |
| Glassware             | Heat-resistant oven glassware only. Make sure there is nometallic trim. Do not use cracked or chipped dishes.   |
| Oven Cooking Bags     | Follow manufacture's instructions. Do not close with metal tie. Make slits to allow steam to escape.  |
| Paper Plates and Cups | Use for short - term cooking/warming only. Do not leave oven unattended while cooking.  |
| Paper Towels          | Use to cover food for reheating and absorbing fat. Use with supervision for a short-term cooking only.  |
| Parchment Paper       | Use as a cover to prevent spattering or a wrap for steaming.  |
| Plastic               | Microwave-safe only. Follow the manufacture's instructions.<br>Should be labeled "Microwave Safe". Some plastic containers soften as the food inside gets hot. "Boiling bags" and tightly closed plastic bags should be slit, pierced or vented as directed by package. |
| Plastic wrap          | Microwave-safe only. Use to cover food during cooking to retain moisture. Do not allow plastic wrap to touch food.  |
| Thermometers          | Microwave-safe only (meat and candy thermometers)   |
| Wax paper             | Use as a prevent splatterin and retain moisture.  |

### Note:

1. The ideal material for a microwave utensil is transparent to microwave, it allows energy to pass through the container and heat the food.
2. Round /oval dishes rather than square/oblong ones are recommend, as food in corners tends to overcook.

**Warning :- OVEN CASE & DOOR MAY GET HOT DURING USE.**

## MATERIALS TO BE AVOIDED IN MICROWAVE OVEN

### UTENSILS

### REMARKS

- Aluminum tray** : May cause arcing. Transfer food into microwave-safe dish.
- Food carton with metal handle** : May cause arcing. Transfer food into microwave-safe dish.
- Metal or metal-trimmed Utensils** : Metal shields the food from microwave energy. Metal trim may cause arcing.
- Metal twist ties** : May cause arcing and could cause a fire in the oven.
- Paper bags** : May cause a fire in the oven.
- Plastic Foam** : Plastic foam may melt or contaminate the liquid inside when exposed to high temperature.
- Wood** : Wood will dry out when used in the microwave oven and may spilt or crack.

### UTENSILS

| Cookware                       | Microwave | Grill | Convection | Combination* |
|--------------------------------|-----------|-------|------------|--------------|
| Heat Resistant Glass           | Yes       | Yes   | Yes        | Yes          |
| Non Heat Resistant Glass       | No        | No    | No         | No           |
| Heat Resistant Ceramics        | Yes       | Yes   | Yes        | Yes          |
| Microwave Safe Plastic Dish    | Yes       | No    | No         | No           |
| Kitchen Paper                  | Yes       | No    | No         | No           |
| Metal Tray                     | No        | Yes   | Yes        | No           |
| Metal Rack                     | No        | Yes   | Yes        | No           |
| Aluminum Foil & Foil Container | No        | Yes   | Yes        | No           |

### Utensil Test :

You can test the utensil in question following the procedure below:

1. Fill a microwave-safe container with 1 cup of cold water (250ml) along with the utensil in question.
2. Cook on maximum power for 1 minute.
3. Carefully feel the utensil. If the empty utensil is warm, do not use it for microwave cooking.
4. Do not exceed 1 minute cooking time.

### CAUTION

Personal Injury Hazard: Tightly-closed utensils could explode. Closed containers are opened and plastic pouches pierced before cooking.

\* Combination: applicable for both "microwave+grill", and "microwave+convection" cooking.

## CONTROL PANEL

### DISPLAY SCREEN

Cooking time, power, indicators and present time are displayed.

### POWER/DEODORIZE

Press to select microwave power level and to set deodorize program.

### GRILL

Press to set a grill cooking program.

### BAKE/KEEP WARM

Press to program convection temperature and keep warm function.

### COOK + GRILL

Press to select one of two combination cooking settings.

### COOK + BAKE

Press to select one of four combination cooking settings.

### MENU/TIME (DIAL)

Rotate to set cooking time or select auto-menu.

### START/QUICK START (MENU/TIME)

Press to start cooking program or set quick start cooking program.

### Calorie /WEIGHT

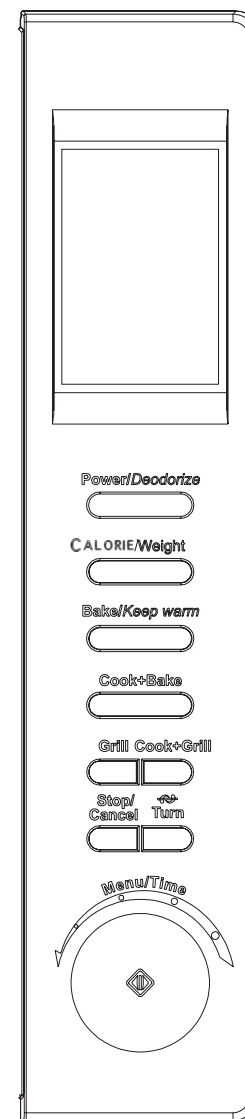
Press to Check the Calorie value of any Auto menu or to select the amount of food after selecting Auto Menus .

### STOP/CANCEL

Touch to stop cooking program or clear all previous settings before cooking starts.

### TURN

Use to set the Barbecue feature when cooking Barbecue food.



(Please also see the following pages for more detail)



## HOW TO SET THE OVEN CONTROLS

### BEEPS DURING OVEN SETTINGS

- ONE BEEP: Oven accepts the entry.
- TWO BEEPS: Oven does not accept the entry. Please check and try again.

### MICROWAVE

Maximum cooking time is 95 minutes.

Microwave cooking allows you to customize cooking power and time. First, select a power level by pressing the POWER/DEODORIZE button (see the table below). Then set the cooking time by rotating the MENU/TIME dial, before pressing the START/QUICK START button.

Select power level by pressing the POWER/DEODORIZE button.

| PRESS<br>POWER/DEODORIZE | COOKING<br>POWER |
|--------------------------|------------------|
| Once                     | 100%             |
| Twice                    | 80%              |
| 3 times                  | 60%              |
| 4 times                  | 40%              |
| 5 times                  | 20%              |
| 6 times                  | 0                |

Suppose you want to cook for 5 minute at 60% power level.

1. Press POWER/DEODORIZE button 3 times.
2. Rotate the MENU/TIME dial until the correct cooking time (5:00) is displayed.
3. Press START/QUICK START button.

### NOTE:

1. If you want to temporarily stop a cooking session, press the STOP/CANCEL once and then you can start the cooking again by press START/QUICK START; or press the STOP/CANCEL twice to cancel the cooking program altogether.
2. If you want to check power level during cooking, press POWER/DEODORIZE button.

### GRILL

Maximum cooking time is 95 minutes.

Grill cooking is particularly useful for thin slices of meat, steaks, chops, kebabs, sausages and pieces of chicken. It is also suitable for hot sandwiches and au gratin dishes.

Suppose you want to program grill cooking for 12 minutes.

1. Press GRILL button.
2. Turn the MENU/TIME to 12:00.
3. Press START/QUICK START button.

### CONVECTION

Maximum cooking time is 95 minutes.

During convection cooking, hot air is circulated throughout the oven cavity to make crisp foods quickly and evenly. This oven can be programmed for ten different cooking temperatures.

### To Cook with Convection

Press BAKE/KEEP WARM button to set convection temperature (110C~200C).

Suppose you want to cook at 170for 40 minutes.

1. Press BAKE/KEEP WARM button to select 170 C temperature.
2. Rotate the MENU/TIME dial until the correct cooking time is displayed.
3. Press START/QUICK START button.

### To Preheat and Cook with Convection

Your oven can be programmed to combine preheating with convection cooking operations.

Suppose you want to preheat to 170 and then cook 35 minutes.

1. Press BAKE/KEEP WARM button to select desired temperature.
2. Press START/QUICK START button. When the oven reaches the programmed temperature, beep will sound.
3. Open the door and place container of food at the center of the turntable.

4. Rotate the MENU/TIME dial until the correct cooking time is displayed.

5. Press START/QUICK START button.

Note : During Cooking in Bake mode , press BAKE /KEEPWARM once to check the Temp .

### COOK +GRILL

Maximum cooking time is 95 minutes.

This feature allows you to combine grill and microwave cooking on two different settings.

### COMBINATION 1 : C0-1

30% of time for microwave cooking, 70% for grill cooking. Use for fish or au gratin.

Suppose you want to set combination 1 cooking for 25 minutes.

1. Press STOP/CANCEL button.
2. Press COOK + GRILL button once.
3. Turn MENU/TIME to 25:00.
4. Press START/QUICK START button.

### COMBINATION 2 : C0-2

55% of time for microwave cooking, 45% for grill cooking. Use for pudding, omelets, baked potatoes and poultry.

Suppose you want to set combination 2 cooking for 12 minutes.

1. Press STOP/CANCEL button.
2. Press COOK+ GRILL button twice.
3. Turn MENU/TIME to 12:00.
4. Press START/QUICK START button.

### TURN/ BARBECUE

Turn function works under cook + grill and cook + bake cooking to combine turn grill cooking with combination cooking mentioned above.

You can set different cooking mode by pressing TURN button.

| Press TURN Button | Cooking Mode          |
|-------------------|-----------------------|
| Once : C0-1       | Cook + Grill 1 + Turn |
| Twice : C0-2      | Cook + Grill 2 + Turn |
| 3 times : 200 C   | Cook + Bake + Turn    |
| 4 times : 170 C   | Cook + Bake + Turn    |
| 5 times : 140 C   | Cook + Bake + Turn    |
| 6 times : 110 C   | Cook + Bake + Turn    |

For example: to set a Cook + Grill 1 + Turn cooking program.

1. Press TURN button once.
2. Rotate the MENU/TIME dial to program cooking time.
3. Press START/QUICK START button to start

### NOTE:

Press TURN button to choose cooking mode. For Cook + Bake + Turn, you can press TURN button 3 times to 6 times

For example: to set a Cook + Bake + Turn cooking program at 170C.

1. Press TURN button 4 times.
2. Rotate the MENU/TIME dial to program cooking time.
3. Press START/QUICK START button to start.

### COOK +BAKE

This oven has four pre-programmed settings that make it easy to cook with both convection heat and microwave automatically.

Press COOK + BAKE button to select convection temperature:

|       | Oven temperature(C) |
|-------|---------------------|
| COMB1 | 200                 |
| COMB2 | 170                 |
| COMB3 | 140                 |
| COMB4 | 110                 |

Suppose you want to cook food for 24 minutes on COMB3.

1. Press COOK + BAKE button to select desired temperature.
2. Rotate the MENU/TIME dial to program cooking time.
3. Press START/QUICK START button to start.

### NOTE:

You can check the cooking temperature while cooking is in progress by pressing the COOK + BAKE button.

### **SPEED DEFROST**

Maximum cooking time is 95 minutes.

Suppose you want to defrost frozen food for five minutes.

1. Rotate the MENU/TIME dial in anti-clockwise direction to select Speed Defrost.
2. Press CALORIE/WEIGHT once.
3. Rotate the MENU/TIME dial to program defrosting time.
4. Press START/QUICK START.

#### **NOTE:**

1. Oven stops during cooking and beeps to remind the user to turn food over and then press START/QUICK START to resume.
2. Always stop the oven periodically to remove or separate the portions that are defrosted. If food is not defrosted at the end of the estimated defrosting time, program the oven in 1-minute increments until totally defrosted.
3. When using plastic containers from the freezer, defrost only long enough to remove from plastic in order to place in a microwave-safe dish.

### **MULTI-STAGE COOKING**

Your oven can be programmed for up to 3 automatic cooking sequences.

Suppose you want to set the following cooking program.

Microwave cooking



Convection cooking (without preheat function)

1. Press POWER/DEODORIZE button to set power level.
2. Rotate the MENU/TIME dial to program cooking time.

3. Press BAKE/KEEP WARM button to set convection temperature.
4. Rotate the MENU/TIME dial to program cooking time.
5. Press START/QUICK START button.

#### **NOTE:**

SPEED DEFROST and AUTO MENU can be only set as the first stage while PREHEAT with CONVECTION should be as the last stage. QUICK START is unavailable in multi-stage cooking program.

### **DEODORIZE**

Deodorize function help you to fresh the air in the oven.

You can take the steps below:

1. Press POWE/DEODORIZE button for 3 seconds.
2. Press START/QUICK START button.

#### **NOTE:**

The default setting time for deodorize is 5 minutes. If you want to change the time, you can take the first step mentioned above and then turn the dial to enter the time you needed. The longest time you can set is 60 minutes.

### **KEEP WARM**

This feature use 50% of convection power to keep food warm.

You can take the steps below:

1. Press BAKE/KEEP WARM button for 3 seconds.
2. Press START/QUICK START button.

#### **NOTE:**

The default setting time for keep warm is 2 hours. If you want to change the time, you can take the first step mentioned above and then turn the dial to enter the time you needed. The longest time you can set is 2 hours.

### **CALORIE METER**

The oven can also help you to View calorie of the 57 Auto-menus. For that during cooking, you can press CALORIE /Weight button, and the Corresponding calorie will be shown on the screen.

## **OTHER CONVENIENT FEATURES**

### **CHILD PROOF LOCK**

The child proof lock prevents unsupervised operation by little children.

To set the child proof lock: Press STOP/CANCEL button for 3 seconds, then a beep will sound and the indicator light will turn on. In the lock state, all buttons are disabled.

To cancel the child proof lock: Press STOP/CANCEL button for three seconds, then a beep will sound and the indicator light will turn off.

### **QUICK START**

Use this feature to program the oven to microwave food at 100% power conveniently.

Press START/QUICK START in quick succession to set the cooking time. The longest time you can set is 10 minutes.

### **AUTO REMINDER**

After cooking, beeps sound and END appears in display. Touch STOP/CANCEL button or open oven door to clear END before starting another cooking function.

### **TO STOP THE OVEN WHILE THE OVEN IS OPERATING**

1. Press STOP/CANCEL button.

You can restart the oven by pressing START/QUICK START button.

2. Open the door.

You can restart the oven by closing the door and pressing START/QUICK START pad.

\* Touch twice STOP/CANCEL to erase all instructions.

#### **NOTE:**

Oven stops operating when door is opened.

### **Flexi Auto Cook Menus**

1. For **BLACK FOREST Cake(A-05)** and **Popcorn(A-01)**, you may reset the cooking time

To reset the cooking time: Rotate the Time/Menu dial until the food code is displayed, press Calorie/WEIGHT . button twice, rotate the Time/Menu dial to program the new cooking time, and then press Start to verify.

### **OVERHEATING PROTECTION**

During convection cooking, when the temperature of the cavity reaches over 300 Celsius, the display will show E01 with buzzer sounding, press the STOP/CANCEL button the oven will be back to normal.

### **SENSOR PROTECTION**

In case of short or open circuit, the system enters into malfunction protection. The display shows E03 buzzer will sound press the STOP/CANCEL button the oven will be back to normal.

### **COOLING FEATURE**

The electronically controlling system of the microwave oven has the feature of cooling. As for any cooking mode which cooking time more than 5 minutes, after finishing cooking, the oven fan will work about 1 minutes automatically to cool the oven for prolonging the life of the oven.

Note : For Auto Menu A13 & A14, the oven will pause to remind you to turn food over for better cooking effect, and then close the door and press START/EXPRESS COOK button to resume.

Note : The result of auto cooking depends on factors such as the shape and size of food, your personal preference as to the doneness of certain foods and even how well you happen to place food in the oven.

**Note :** To cook in grill or combination mode, you may need to turn food over after some time



## SETTINGS ABOUT AUTO-MENU

"AUTO MENU" allow you to cook or reheat food automatically without entering power level or time. The oven provides 54 kinds of food to help you to cook easily. To cook with auto menu, you can take the steps below:

1. In standby mode, rotate MENU/TIME in anti-clockwise direction once.
2. Rotate MENU/TIME again to choose the food code.
3. Press CALORIE METER/WT.ADJ to select weight of the food or the amounts.
4. Press START/EXPRESS COOK button to confirm.

| Display | Daily Menu 1          | QTY / WT. | MODE                  | CALORIE  |
|---------|-----------------------|-----------|-----------------------|----------|
| A-01    | POPCORN               | 100 gm    | MICRO 100%            | 64       |
| A-02    | TEA/COFFEE/ SOUP      | 1 CUP     | MICRO 100%            | 64       |
|         |                       | 2 CUP     | MICRO 100%            | 128      |
|         |                       | 3 CUP     | MICRO 100%            | 192      |
| A-03    | PIZZA                 | 1         | 200 C conv            | 1000     |
| A-04    | GRILLED CHICKEN       | 800 gm    | Micro + Conv 200 C    | 880      |
|         |                       | 1000 gm   | Micro + Conv 200 C    | 1100     |
|         |                       | 1200 gm   | Micro + Conv 200 C    | 1320     |
|         |                       | 1400 gm   | Micro + Conv 200 C    | 1540     |
| A-05    | BLACK FOREST CAKE     | 475 gms   | 155 C conv            | 3500     |
| A-06    | STEAM CLEAN           | NA        | MICRO 100%            | NA       |
| A-07    | BOILED POTATO         | 1         | MICRO 100%            | 64       |
|         |                       | 2         | MICRO 100%            | 128      |
|         |                       | 3         | MICRO 100%            | 192      |
| A-08    | SPEED DEFROST BY TIME |           | MICRO                 | N/A      |
| Display | Daily Menu 2          | QTY / WT. | MODE                  | CALORIES |
| A-09    | IDLI /DHOKLA          | 8         | MICRO 80%             | 320      |
| A-10    | BHINDI MASALA         | 250 gm    | MICRO 100%            | 320      |
|         |                       | 500 gm    | MICRO 100%            | 480      |
| A-11    | STEAMED RICE          | 200 gm    | MICRO 100%            | 670      |
| A-12    | VEG - BIRYANI         | 200 gm    | MICRO 100%            | 900      |
| A-13    | GRILLED SANDWICH      | 2         | 100 % GIRLL           | 630      |
| A-14    | TANDOORI FISH         | 250gm     | Micro +Grill :-CO - 2 | 300      |
|         |                       | 500 gm    | Micro +Grill :-CO - 2 | 600      |
|         |                       | 750 gm    | Micro +Grill :-CO - 2 | 900      |
| A-15    | CUSTARD COOKIES       | 1         | 180C conv             | 3500     |
| A-16    | GAJAR HALWA           | 250 gm    | MICRO 100%            | 1200     |

### NOTE :

Nutritional details are an estimate and should only be used as a guide for approximation.

| DISPLAY | B. SOUTH INDIAN            | MODE        | WT./QTY/SERVES | CALORIES |
|---------|----------------------------|-------------|----------------|----------|
| A-17    | Tomato Rice                | MW-100%     | 150 gms        | 1,060    |
| A-18    | Pumpkin Sambar             | MW-100%     | 4 serves       | 560      |
| A-19    | Veg coconut curry          | MW-100%     | 250 gms        | 693      |
|         |                            | MW-100%     | 500 gms        | 1,038    |
| A-20    | Fish Curry                 | MW-100%     | 250 gms        | 360      |
|         |                            | MW-100%     | 500 gms        | 720      |
| A-21    | Tomato Rasam               | MW-100%     | 4 serves       | 200      |
| A-22    | Hyderabadi Chicken Masala  | MW-100%     | 800 gms        | 1975     |
| A-23    | Avial                      | MW-100%     | 250 gms        | 640      |
| DISPLAY | C. MAHARASHTRIAN DISHES    | MODE        | WT./QTY/SERVES | CALORIES |
| A-24    | Veg Kolhapuri              | MW-100%     | 250 gms        | 600      |
|         |                            | MW-100%     | 500 gms        | 1,200    |
| A-25    | Coconut Rice               | MW-100%     | 150 gms        | 1,800    |
| A-26    | Masala Rice                | MW-100%     | 150 gms        | 1,440    |
| A-27    | Stuffed Capsicum           | MW-100%     | 250 gms        | 760      |
|         |                            | MW-100%     | 500 gms        | 1,140    |
| A-28    | seviyan kheer              | MW-100%     | 4 SERVES       | 2000     |
| A-29    | Rice Kheer                 | MW-100%     | 8 Serves       | 1,400    |
| A-30    | Upma                       | MW-100%     | 4 serves       | 1,160    |
| DISPLAY | D. NORTH INDIAN            | MODE        | WT./QTY/SERVES | CALORIES |
| A-31    | Khoya Matar                | MW-100%     | 250 gms        | 1,420    |
| A-32    | Mutton Korma               | MW-100%     | 250 gms        | 1,060    |
| A-33    | Veg Makhnawala             | MW-100%     | 250 gms        | 880      |
|         |                            | MW-100%     | 500 gms        | 1,320    |
| A-34    | Paneer Makhani             | MW-100%     | 250 gms        | 1,600    |
| A-35    | Navratna korma             | MW-100%     | 250 gms        | 1,820    |
| A-36    | Paneer Masala              | MW-100%     | 250 gms        | 1,700    |
| A-37    | Sweet Kesari Rice          | MW-100%     | 150 gms        | 1,240    |
| DISPLAY | E. GUJARATI DISHES         | MODE        | WT./QTY/SERVES | CALORIES |
| A-38    | Makai Ni Khichdi           | MW-100%     | 250 gms        | 440      |
| A-39    | Gujarati Kadhi             | MW-100%     | 4 serves       | 300      |
| A-40    | Khandvi                    | MW-100%     | 4 serves       | 784      |
| A-41    | Handwa                     | 140Deg Conv | 4 serves       | 1110     |
| A-42    | Rawa Dhokla                | MW-100%     | 12 Serves      | 828      |
| DISPLAY | F. BENGALI DISHES          | MODE        | WT./QTY/SERVES | CALORIES |
| A-43    | Mustard Chicken            | MW-100%     | 250 gms        | 300      |
|         |                            | MW-100%     | 500 gms        | 450      |
| A-44    | Prawn Curry                | MW-100%     | 250 gms        | 800      |
|         |                            | MW-100%     | 500 gms        | 1,200    |
| A-45    | Bhapa Mach                 | MW-100%     | 250 gms        | 600      |
|         |                            | MW-100%     | 500 gms        | 750      |
| A-46    | Chholar Dal                | MW-100%     | 4 serves       | 1160     |
| A-47    | Pudina Fish                | MW-100%     | 250 gms        | 400      |
|         |                            | MW-100%     | 500 gms        | 600      |
| A-48    | Shukto                     | MW-100%     | 250 gms        | 600      |
| A-49    | Tomato chutney             | MW-100%     | 250 gms        | 480      |
| DISPLAY | G. INTERNATIONAL RECEIPEIS | MODE        | WT./QTY/SERVES | CALORIES |
| A-50    | Thai Red Curry             | MW-100%     | 250 gms        | 400      |
| A-51    | Thai Green Curry           | MW-100%     | 250 gms        | 640      |
| A-52    | Thai Cauliflower curry     | MW-100%     | 250 gms        | 336      |
|         |                            | MW-100%     | 500 gms        | 672      |
| A-53    | Thai Fish Curry            | MW-100%     | 250 gms        | 1000     |
|         |                            | MW-100%     | 500 gms        | 1230     |
| A-54    | Mexican Rice               | MW-100%     | 150 gms        | 1060     |
| A-55    | Mexican Hot Chocolate      | MW-100%     | 4 serves       | 600      |
| A-56    | Nachos                     | Grill       | 4 serves       | 1200     |
| A-57    | Mexican Spicy Corn         | MW-100%     | 2 serves       | 640      |

# Recipe Guide For 54 Indian Auto Cook menus

## A. DAILY MENUS 1

### A-01. POPCORN

#### Ingredients:

Dry corn 99 gms  
Butter 1 tbsp  
Salt to taste

#### Method:

1 In a microwave safe bowl {with lid}, add all mix ingredients and mix well.  
2 Set the auto cook menu.  
OR ACT Microwave Popcorn Pocket can be used

Serve: 1-2

Total Calories: 64

### A-02. TEA / COFFEE / SOUP

Auto setting for 1, 2 & 3 cups.

#### For Coffee

Ingredient : Water, Sugar, coffee, Milk

#### Method:

In a Microwave safe Tea / Coffee maker (Without Lid),  
add all ingredients & Mix well  
Set the Auto cook Menu

#### For Soup

This function is for Soup reheating

Serve: 1-3

64 Cal / 1 Cup

### A-03 . PIZZA

1 medium pizza base

Serves: 2-4

Total Calories: 1000

#### INGREDIENTS FOR TOPPING:-

|                         |          |
|-------------------------|----------|
| Onion (chopped)         | ¼ cup    |
| Tomatoes (chopped)      | ¼ cup    |
| Capsicum (chopped)      | ¼ cup    |
| Tomato sauce            | 1 tbsp   |
| Pizza cheese (shredded) | ½ cup    |
| Salt & Pepper           | To taste |

#### Method:-

- 1) Place the Pizza base on grill stand & set the auto cook menu.
- 2) Turn the Pizza upside down while oven beeps
- 3) Spread tomato sauce on the other side of pizza base.
- 4) Then spread the vegetable toppings on pizza base.
- 5) Sprinkle grated pizza cheese at the top of pizza.
- 6) Place the pizza on the grill stand and start again.

### A-04 GRILLED CHICKEN

#### Ingredients:

|                     | 800 gms   | 1000 gms             | 1200 gms             | 1400gm             |
|---------------------|-----------|----------------------|----------------------|--------------------|
| Chicken             |           |                      |                      |                    |
| For Marinade        |           |                      |                      |                    |
| Garlic-ginger paste | 1 tbsp    | 1½ tbsp              | 1½ tbsp              | 2tbsp              |
| Garam Masala        | 1 tbsp    | 1-2 tbsp             | 1-2 tbsp             | 2 tbsp             |
| Lemon Juice         | 3 tbsp    | 4 tbsp               | 4 tbsp               | 4 tbsp             |
| Red chili powder    | 2 tbsp    | 4-5 tbsp or to taste | 4-5 tbsp or to taste | 5 tbsp or to taste |
| Salt                | To taste  | To taste             | To taste             | To taste           |
| Red color           | Few drops | Few drops            | Few drops            | Few drops          |
| Curd                | 2 tbsp    | 2tbsp                | 2 tbsp               | 3 tbsp             |

#### Method:

1. Wash the chicken and make diagonal-incisions all over it.
2. Mix all ingredients of the marinade. Add the chicken and Refrigerate for 1 hour.
3. Put the chicken into the microwave safe glass bowl and set the auto cook menu.
4. stir in between.
5. Turn the chicken upside down after beeps.

Serves: 6-10

110 Cal / 100 gm

### A-05 BLACK FOREST CAKE

Serves: 10-12

3500 Cal / Cake

#### Ingredients

|               |         |
|---------------|---------|
| Flour (maida) | 120 gms |
| Coco powder   | 20 gms  |
| Butter        | 40 gm   |
| Baking powder | 1 tsp   |
| Milk maid     | 130 gms |
| Milk          | ¼ Cup   |
| Soda          | ¼ tsp   |

#### Method:-

1. Sieve the flour , coco-powder , baking powder and soda in a bowl.
2. Beat butter and milk maid well. Add flour and beat well.
3. Add milk and beat well.
4. Grease the baking bowl and pour the cake batter into it.
5. Set the auto cook menu, and after preheating put the cake bowl inside

### A-06 STEAM CLEAN

#### Method:

1. In a Microwave safe flat bowl fill 200ml water.
2. Add vinegar/Lemon juice in water.
3. Place it inside the oven and set the menu.
3. When over , Swipe the cavity with soft and clean cloth.

#### A-07 BOILED POTATO

**serves: 1-3**

**64 Cal / 100gms**

**Ingredients:**

Potato 1, 2, or 3 Nos  
Water 4 to 6 Cup as required

**Method:**

- 1 In a microwave safe bowl{without lid}, and all mix ingredients
- 2 Set the auto cook menu.

#### A-08 SPEED DEFROST BY TIME

### **DAILY MENUS II**

#### A-09 IDLI / DHOKLA

**Serves: 8**

**Calories: 40 / Idli**

1. Pour warm water into the 2.5 ltr bowl.
2. Pour batter into the idli plates given in the idli stand and keep inside the Bowl and cover it with the lid.
3. Set the auto cook Menu

#### A-10 BHINDI MASALA

**Serves: 4-6**

**Calories: 320 / 480**

**Ingredients:**

Bhindi (Ladies fingers) 250 gms or 500 gms  
Chilli Powder 1 tbsp or to tasted  
Grated fresh coconut ½ cup  
Corianders Chopped 2 ½ tbsp  
Dhania jeera powder 2 tbsp  
Oil 1 tbsp  
Sugar 2 tbsp  
Dry mango powder  
Salt To taste

**Method:**

1. In a microwave safe bowl(With lid) and all mix ingredients and mix well and sprinkle 1 tbsp of water over them.
2. Slit the bhindi and fill the mixed ingredients
3. Set the auto cook menu.
4. Stir in between.

#### A-11 STEAM RICE

**Serves: 5**

**Total Calories: 670**

**Ingredients:**

Steam rice 200gms  
Water 3 cup  
Salt to taste

**Method:**

1. In a microwave safe bowl {without lid}, add all mix ingredients and mix well.
2. Set the auto cook menu.
3. stir in between.

#### A-12 VEG BIRYANI

**Serves: 4**

**Total Calories: 900**

**Ingredients:**

Rice 1 cup {200gms}  
Mix veg: ½ cup {Carrots ,beans, matter }

Water 2 ½ cup  
Dry fruits 4tbsp  
Biryani Masala 2tbsp  
Oil 3tbsp

Salt To taste.

**Method:**

- 1 Wash and soak rice for 30 mins. Cut the veg into small pieces.
- 2 In a microwave safe bowl {without lid}, add all mix ingredients and mix well.
- 3 set the auto cook menu
- stir in between.

#### A-13 GRILLED SANDWICH.

**Serves : 2-4**

**Total Calories: 630**

**Ingredients:**

Bread 4 Slices  
Butter 2 tbsp  
Tomato Sauce 2 tbsp  
Onion 1 (chopped)  
Tomato 1 (chopped)  
Capsicum 1 (chopped)  
Cheese 200 gms (grated)  
Salt To taste  
Black pepper powder To taste  
Boiled Potato smash

**Method:**

1. Apply little butter on both the sided of bread.
2. Spread sauce on one side of the bread and Put the vegetables.
3. Sprinkle grated cheese on top
4. Place it on a grill rack (High rack) and set the auto cook menu.
5. Turn Sandwich upside down after the Beeps.

#### A-14 TANDOORI FISH

**Serves: 2-6**

**Total calories: 900**

**Ingredients:**

|  | 250 gms | 500 gms | 750 gms |
|--|---------|---------|---------|
|--|---------|---------|---------|

**For Marinade:**

|                   |          |          |        |
|-------------------|----------|----------|--------|
| Chat Masala       | 1 tbsp   | 1tbsp    | 1½tbsp |
| Ginger paste      | 1 tbsp   | 1tbsp    | 1½tbsp |
| Lemon Juice       | 1tbsp    | 1tbsp    | 1½tbsp |
| Garlic Paste      | 1 tbsp   | 1tbsp    | 1½tbsp |
| Cooking Oil       | 1 tbsp   | 1tbsp    | 1½tbsp |
| Garam Masala      | ½ tbsp   | ½ tbsp   | 1tbsp  |
| Red chilli powder | To taste | To taste | 1tbsp  |
| Salt              | To taste | To taste | 1tbsp  |

**Method:**

1. Wash the fish and dry it and give incision all over it.
  2. In a microwave safe flat glass bowl mix together all ingredients except oil and keep the fish in it for an hour.
  3. brush the marinated fish with the oil and set the auto cook menu.
  4. Turn the fish upside down after beeps
- If more crispiness required grill it for 7 min. (Turn the fish upside down after 4 Mins)

**A-15 CUSTARD COOKIES**

Serves: 10-12  
Total Calories : 3500

**Ingredients:**

|                        |             |
|------------------------|-------------|
| Flour ( maida)         | 100 gms     |
| Custard Vanilla powder | 50 gms      |
| Butter                 | 50 gms      |
| Sugar powder           | 50 gms      |
| Baking powder          | A pinch     |
| Milk                   | As required |

**Method:-**

1. Sieve flour, custard vanilla powder and baking powder in a bowl.
2. Beat butter and sugar until light and fluffy.
3. Mix all the ingredients together and knead soft dough. Roll the dough and cut into cookies with the of biscuit cutter.
4. If you don't have the cutter, simply roll out small balls form the dough. Pierce them with help of a fork to make an impression, place biscuits at least 5 cms , apart giving enough spaces for expansion.
5. Grease the microwave safe flat glass or baking dish and place cookies on it
6. Set the auto cook menu, and after preheating put the cake bowl inside

**A-16 GAJAR HALWA**

Serves: 4-6  
Total calories: 1200

**Ingredients:**

|                                   |          |
|-----------------------------------|----------|
| Carrots grated                    | 250 gms  |
| Milk                              | 1 cup    |
| Sugar                             | 10 tbsp  |
| Elachi powder                     | ½ tbsp   |
| Melted ghee                       | 5-6 tbsp |
| Mava                              | 100 gms  |
| <b>For the garnish:</b>           |          |
| Sliced pistachios and cashew nuts | 2 tbsp   |
| Varg Sliver                       | 1        |

**Method:**

1. In microwave safe bowl, add all mix ingredients and mix well.
2. Set the auto cook menu. Stir in between.
3. Garnish with the sliced pistachios, cashew nuts.

**B. SOUTH INDIAN DISHES****17. TOMATO RICE**

Serve: 4

Total Calories: 1060

**INGREDIENTS:**

- 1-cup basmati rice (soak for 30 mins)
- 1 big onion chopped
- 1tsp roasted (jeera) cumin seed
- ½ tsp red chilli powder.
- ½ tsp garam masala powder
- 5-6 curry leaves
- ¾ cup tomato puree.
- 2tbsp oil
- 2 or 3-cup water as required
- 2-3 dry red chilli (chopped)
- A pinch of (hing) asafetida

**METHOD:**

- 1) In microwave safe bowl (without lid), add all ingredient & mix well.
- 2) Set the auto cook menu and stir in between

**18. PUMPKIN SAMBAR**

Serve: 4

Total Calories: 560

**INGREDIENTS:**

- ½ cup tur dal
- 1 medium pumpkin chopped
- 1 brinjal, chopped
- 1 potato, chopped
- 1 onion, chopped
- 2 Drumstick (peeled and cut into 4-5 pieces)
- 2tbsp tamarind juice
- 1 tsp chilli powder
- ¼ tsp turmeric powder
- 1 ½ tbsp sambhar masala powder
- 3-4 curry leaves
- 6-cup water/as required
- A pinch of (hing) asafetida.

#### METHOD:

- 1) In microwave safe bowl (without lid), add all ingredient & mix well.
- 2) Set the auto cook menu and stir in between
- 3) Serve Hot.

### 19. VEGETABLES WITH COCONUT CURRY

Serve:4/6

Total Calories: 693 / 1038

#### INGREDIENTS:

250/ 500 Gms Mix Vegetables  
(Carrot, Raw Banana, French Beans, Pumpkins)  
5-6 Curry Leaves  
2 tbsp oil  
Salt to taste

#### FOR PASTE:

2 Onion, 1 tomatoes, 1-cup fresh coconut. 1 piece ginger,  
3-4 Garlic flakes, 1 tbsp sabut dhania (Coriander seeds),  
1 tsp garam masala powder. 2 ½ cup water, 2-3 whole red chillies.

#### METHOD:

- 1) In microwave safe bowl (without lid), add all ingredient & mix well.
- 2) Set the auto cook menu and stir in between
- 3) Serve Hot.

### 20. FISH CURRY

#### INGREDIENT:

250 / 500 Gms fish, cut into pieces.  
5-6 curry leaves  
Salt to taste

Serves: 2 / 4

Total Calories: 360/720

#### FOR PASTE:

2 onions, 2tbsp garlic ginger paste, 1 tomato, 2tbsp oil,  
1tbsp fish curry powder, 2-3 dry red chillies.

#### METHOD:

- 1) In microwave safe bowl, add paste and fish, curry leaves, salt, water  
Mix well & if possible marinate for min 1 hour.
- 2) Set the auto cook menu and stir in between
- 3) Serve hot with rice.

### 21. TOMATO RAŠAM

Serves: 4

Total Calories: 200

#### INGREDIENTS:

5 large tomatoes (cooked & puree)  
4tsp tamarind pulp

1tsp red chilli powder  
1tsp-roasted jeera  
A pinch of heeng  
2 tsp oil  
5-6 curry leaves  
2 dry red chillies  
7-cup water, as required  
Salt and black pepper to taste.

#### METHOD:

- 1) In microwave safe bowl (without lid), add all ingredient & mix well.
- 2) Set the auto cook menu and stir in between
- 3) Serve hot with rice.

### 22. HYDERABADI CHICKEN MASALA

Serves:5/6

395 Cal / Serving

#### INGREDIENTS:

800 gms Chicken (cut into pieces)  
2 tbsp Ghee

#### FOR PASTE:

2 Onions (Finely Chopped)  
2tbsp Ginger – Garlic Paste  
2 Green Chilli  
1tsp Garam Masala  
1tsp Red Chilli Powder  
8-10 Blanched almonds  
8-10 Cashew nuts (Soaked in water)  
1 tbsp Khus Khus (Soaked in water)  
1 Cup water

#### METHOD:

- 1) In microwave safe bowl (without lid), add all ingredient & mix well.
- 2) Set the auto cook menu and stir in between
- 3) Serve hot.

### 23. AVIAL

Serves: 4

Total Calories: 640

#### INGREDIENTS:

1-cup mix vegetables (carrot, French beans, banana, bringals, cauliflower)  
Salt, Black pepper to taste

#### TO BE GROUND TO A PASTE

1-cup fresh coconut, 2green chilli, 1onion, 1tsp garlic, 1/2 tbsp ginger  
¼ tsp turmeric powder, 1/2tsp garam masala powder, 1tsp dhania powder, 2 cup water as required

#### METHOD:

- 1) In microwave safe bowl (without lid), add all ingredient & mix well.
- 2) Set the auto cook menu and stir in between



## ***C. MAHARASHTRIAN DISHES***

### **24. VEG KOLHAPURI**

**Serves: 4/8**  
**Total Calories: 600 / 1200**

#### **INGREDIENTS:**

250-500 gms Veg. (Carrot, cauliflower, French beans  
Green Peas, potatoes, 1/2-cup tomatoes chopped)  
1 ½ tsp Garam masala  
2 tbsp oil  
3 Cup Water as required  
1 tbsp coriander chopped  
Salt to taste

#### **TO PASTE:**

¼ Cup fresh coconut  
3 Dry red chillies or green chilli  
1 onion  
1 tbsp til  
5 cloves garlic  
1 tbsp khus khus  
20 mm ginger

#### **METHOD:**

- 1) In a microwave safe bowl, add all ingredients and mix well
- 2) Set the auto cook menu stir in between.
- 3) Serve Hot.

### **25. COCONUT RICE**

#### **INGREDIENTS:**

1-Cup Basmati Rice  
2-½ Cup Water/Coconut milk  
¼ Cup Fresh coconut grated  
2-3 Bay leaves  
1 onion Chopped  
2 Piece cinnamons  
2-3 cloves  
2 cardamoms  
2 tbsp ghee  
Salt to taste

**Serves: 4-6**  
**Total Calories: 1800**

#### **METHOD:**

- 1) In a microwave safe bowl, add all ingredients and mix well
- 2) Set the auto cook menu stir in between.
- 3) Serve Hot.

### **26. MASALA RICE**

**Serves: 4-6**  
**Total Calories: 1440**

#### **INGREDIENTS:**

1-Cup Basmati Rice  
¼ Cup Green Peas  
½ tsp roasted jeera  
A pinch of Hing  
5 Cloves,  
3 Green Cardamoms  
5-6 curry leaves  
¼ tsp turmeric powder  
1 tbsp Peanuts  
4 tbsp Ghee  
2-3 tbsp goda masala/Garam Masala  
2-½ cup water  
Salt to taste

#### **METHOD:**

- 1) In a microwave safe bowl, add all ingredients and mix well
- 2) Set the auto cook menu stir in between.
- 3) Serve Hot.

### **27. STUFFED CAPSICUM**

#### **INGREDIENTS:**

250-500 gm capsicum  
Salt to taste  
Oil for brushing

**Serve: 4 / 6**  
**Total Calories: 760 / 1140**

#### **FOR STUFFING**

2-3 tomatoes (mashed and boiled)  
Cottage cheese (paneer) 100 gm grated  
5-6 Cashew nuts  
½ tsp Amchoor  
½ tsp garam masala  
2 tbsp green chilli paste  
Black pepper  
Red chilli powder to taste  
1 tbsp coriander (chopped)

#### **METHOD:**

- 1) Cut capsicum from the top and remove the seeds.
- 2) Mix all ingredients for stuffing and mix well.
- 3) Stuff the mixture into the capsicum.
- 4) Put the capsicum into microwave safe bowl and set the Auto cook menu.
- 5) Stir in between.
- 6) Grill for 5 Mins for browning.
- 7) Serve Hot.

## 28. SEVIYAN KHEER

**Serve: 4**  
**Total Calories: 2000**

### INGREDIENTS:

50 gm Semiyan, roasted  
600 ml Milk  
100 gm Sugar  
6 tbsp Ghee  
1 tbsp dry fruit chopped

### METHOD:

- 1) In a microwave safe bowl, add all ingredients and mix well
- 2) Set the auto cook menu stir in between.
- 3) Serve Hot.

## 29. RICE KHEER

**Serve: 4**  
**Total Calories: 1400**

### INGREDIENTS:

50 gm Basmati Rice (soaked for 30 mins)  
600 ml Milk  
100 gm Sugar  
½ tsp cardamom powder  
1 tbsp dry fruits chopped

### METHOD:

- 1) In a microwave safe bowl, add all ingredients and mix well
- 2) Set the auto cook menu stir in between.
- 3) Serve Hot.

## 30. UPMA

### INGREDIENTS:

1 Cup Suji (roasted)  
For Garnish  
½ Onion (chopped and oil fried)  
1 tbsp Fresh Coconut grated  
1 tomato chopped  
1 tbsp coriander leaves  
2 tbsp oil / Ghee  
5-6 Curry Leaves  
1 tbsp boiled peas  
1 tbsp roasted peanuts  
2 ½ Cup water as required  
2 tbsp green chillies paste  
A pinch of hing, Sugar, Salt to taste

**Serve: 4**  
**Total Calories: 1160**

### METHOD:

- 1) In a microwave safe bowl, add all ingredients and mix well
- 2) Set the auto cook menu stir in between.
- 3) Serve Hot.

## D. NORTH INDIAN DISHES

## 31. KHOYA MATAR

### INGREDIENTS:

200 gm Khoya  
50 gm peas  
4 tbsp oil  
¾ cup tomato puree  
1 tsp red chilli powder  
1 tsp jeera powder  
1 tsp garam masala powder  
7-8 Cashew nuts (chopped)  
Salt to taste

**Serve: 4-6**  
**Total Calories: 1420**

### FOR PASTE

2 onions, 2 dry red chillies, 1/2 piece ginger

### METHOD:

- 1) In a microwave safe bowl, add all ingredients and mix well
- 2) Set the auto cook menu stir in between.
- 3) Serve Hot.

## 32. MUTTON KORMA

### INGREDIENTS:

250 gm Mutton (cut into cubes)  
1 cup onion and garlic paste  
2 tbsp Ginger paste  
2 tbsp Ghee/Oil  
2 tsp Meat Masala  
3 tbsp Curd  
1 tbsp Honey  
3 tbsp tomato puree  
1 Cup water as required  
2 tbsp boiled matar  
Salt, Pepper to taste

**Serves: 4**  
**Total Calories: 1060**

### METHOD:

- 1) In a microwave safe bowl, add all ingredients and mix well
- 2) Set the auto cook menu stir in between.
- 3) Serve Hot.

### 33. VEG MAKHANWALA

**Serves: 4 / 6**  
**Total Calories: 880 / 1320**

#### INGREDIENTS:

250-500 gms Vegetable (Carrots, Peas, Beans Cauliflower Paneer)  
¼ tsp Turmeric Powder  
½ tsp Jeera powder  
1 tsp Garam Masala  
1 tsp Kasuri Methi  
2 tsp Sugar  
4 tbsp Butter  
1 tsp Chilli powder  
Salt to taste  
1 ½ -2 Cup Water as required

#### FOR PASTE

1 onion, 3 tomatoes, 1tsp Ginger  
1 tsp Garlic, 2Dry Chilli,  
4 tbsp Cashew nut  
2 tbsp Khus khus

#### METHOD:

- 1) In a microwave safe bowl, add all ingredients and mix well
- 2) Set the auto cook menu stir in between.
- 3) Serve Hot.

### 34. PANEER MAKHANI

**Serves: 4-6**  
**Total Calories: 1600**

#### INGREDIENTS:

250 gm Paneer  
4 tbsp Butter  
2 Bay leaf  
1 tbsp Honey  
1 tbsp Kasuri Methi  
4-5 tbsp cream  
Salt to taste  
½ tsp red chilli powder  
½ tsp Garam Masala

#### FOR PASTE

4 Tomato, 2Onion, 2-3 Green Chilli, 1tbsp Garlic  
1 tbsp Ginger, 1tsp Dhania Jeera,  
4 tbsp Kaju (soak), 1/2 Cup Water

#### METHOD:

- 1) In a microwave safe bowl, add all ingredients and mix well
- 2) Set the auto cook menu stir in between.
- 3) Serve Hot.

### 35. NAVRATNA KORMA

#### INGREDIENTS:

250 Gms vegetables (Peas, cauliflower, Beans, Potato)  
½ tsp Garam Masala powder  
½ tsp red chilli powder  
Salt, Black Pepper to taste.  
2 tbsp Ghee/Butter  
1 Cup Khoya (mashed)  
2 tbsp onion , chilli paste  
1 tsp Garlic paste  
1-cup tomato puree  
4 tbsp cashew nut paste  
1 ¼ Cup water

**Serves: 4**  
**Total Calories: 1820**

#### METHOD:

- 1) In a microwave safe bowl, add all ingredients and mix well
- 2) Set the auto cook menu stir in between.
- 3) Serve Hot with Naan/Parathas

### 36. PANEER MASALA

#### INGREDIENTS: 250 gm Paneer

2 tsp Kasuri Methi  
1 tsp Red chilli powder  
¼ tsp Turmeric Powder  
Pepper, Salt to taste  
2 tbsp tomato puree

#### FOR PASTE

1-½ Cup Cashew nuts, ½ Cup Fry Onion,  
2-3 Dry Kashmiri Red Chillis, 1-Cup Water

**Serves: 4-6**  
**Total Calories: 1700**

#### METHOD:

- 1) In a microwave safe bowl, add all ingredients and mix well
- 2) Set the auto cook menu stir in between.
- 3) Serve Hot.

### 37. SWEET KESARI RICE

#### INGREDIENTS: 1-Cup Basmati Rice

3 Cup Water (as required)  
¾ cup Sugar  
1tbsp Ghee  
1tbsp Kishmish  
1tbsp almonds  
½ tsp Cardamoms Powder

**Serves: 4**  
**Total Calories: 1240**

#### METHOD:

A pinch of saffron and yellow colour.

- 1) In a microwave safe bowl add all ingredients except sugar and mix well.
- 2) Set the auto cook menu stir in between.
- 3) Add sugar in the last 3 Mins and stir.
- 4) Serve Hot.

## ***E. GUJARATI DISHES***

### **38. MAKAI NI KHICHDI**

**Serves: 2**

**Total Calories: 440**

**INGREDIENT:** 250 Gms fresh corn (grated)  
½ tsp roasted jeera  
¼ tsp heeng  
1 tbsp green chilli paste  
1 tsp sugar  
Juice of ½ lemon  
2 tbsp oil  
1 ½ cup of water  
1 tbsp coriander (chopped)  
Salt, Black pepper to taste.

**METHOD:**

- 1) In a microwave safe bowl add all ingredient and mix well.
- 2) Set the auto cook menu stir in between.
- 3) Serve hot.

### **39. GUJRATI KADHI**

**Serves: 4**

**Total Calories: 300**

**INGREDIENT:** 1-cup curd (beaten)  
2-3 tbsp flour gram (besan)  
1 tsp jaggery/sugar  
½ tsp ginger paste  
½ tsp green chilli paste  
1 tsp red chilli powder  
1 tbsp ghee  
¼ tsp turmeric powder  
½ tsp jeera powder  
1 tbsp coriander (chopped)  
2 whole red chilli (chopped)  
2-cup water

**METHOD:**

- 1) In a microwave safe bowl add all ingredient and mix well.
- 2) Set the auto cook menu stir in between.
- 3) Serve hot with khichdi.

### **40. KHANDVI**

**INGREDIENTS** 1-Cup Gram flour  
1-Cup Yogurt  
1½-Cup Water  
1tsp asafetida powder  
1tsp turmeric powder  
1tsp Salt  
1tsp Ginger Chilli Paste

**Serves: 4**

**196 Cal / Serving**

### **TEMPERING**

1tsp asafetida  
1tsp Curry leaves  
2tsp Olive oil  
1tsp Red Chilli Powder  
1tsp turmeric powder  
1tsp Mustard seeds

**METHOD:**

- 1) Whisk all the ingredients together and pour it into a Microwave safe Plastic bowl
- 2) Set Auto Cook Menu and Stir in between
- 3) Pour it into a tray and let cool a bit. This should take about 5 Mins. When it is done cooling, roll into one big roll and then cut into smaller pieces
- 4) Serve with tempering poured over the pieces.

### **METHOD FOR TAMPERING:**

Heat the oil in a small frying pan, add the asafetida and as they began to crackle, add the curry leaves, followed by the remaining ingredients. Fry for just a few seconds, add about ¼cup of water and Cook in Micro 100% for about 2 Mins. Pour over the ready to Serve Khandvi.

### **41. HANDWA**

**INGREDIENTS:** 1 Talod Handwa Ready Mix Pocket  
25 Gms Curd  
20 Gms Oil  
1½-Cup Water

**Serves: 4**

**277Cal / Serving**

### **FOR SEASONING:**

25 Gms Oil  
1tsp Mustard Seed  
1tsp Cumin Seed  
1tsp til  
4 Curry Leaves

**METHOD:**

- 1) Grease a micro wave safe bowl and then mix all the ingredients and knead to soft paste.
- 2) Keep aside for 10 Mins
- 3) Take Separate Microwave safe bowl and put all the Ingredients for seasoning together and cook in Microwave Mode for 2 Mins
- 4) Then pour the seasoning in the Handwa
- 5) Set Auto Menu

### **42. RAWA DHOKLA**

**INGREDIENTS:** 1 Cup Roasted Semolina  
1-Cup Curd  
1tsp Eno  
½Cup Coriander leaves  
1tsp Ginger-Garlic Paste  
¾ cup water  
½tsp Salt as per requirement

**Serves: 12**

**69Cal/Serving**

**METHOD:**

- 1) Mix all the above ingredients and make a thick batter as in Idli consistency (Soak for 15-20 Mins)
- 2) Put Eno Just before you put the mixture in the plate and not too early
- 3) Grease a flat bottomed Micro wave Safe bowl (with lid) and pour the batter on to it and cover it with lid.
- 4) Set Auto Cook Menu.
- 5) Take out and cut into square cubes like dhokla.

***F. BENGALI DISHES*****43. MUSTERD CHICKEN****INGREDIENTS:** 250-500 gm Chicken (cut into pieces)**FOR MARINADE:**

- 2 tbsp lemon juice
- 2 tbsp ginger garlic paste
- Red Chilli powder to taste
- 1 tbsp chicken masala powder
- ½ tsp garam masala powder
- Salt, Pepper to taste
- Red colour few drops

**Serves: 4 / 6****Total Calories: 300/450****METHOD:**

- 1) Wash the chicken pieces and make diagonal incisions all over it.
- 2) Mix all ingredients for the marinade add the chicken pieces and refrigerated for 1 hour.
- 3) Put the chicken pieces into the microwave safe bowl (Covered) and set the auto cook menu.
- 4) Stir in between
- 5) Now brush with oil and grill for 5-6 minutes stir in between.

**44. PRAWN MALAI CURRY****INGREDIENTS:** 250-500 Gms Prawn

- Salt to taste
- For curry paste
- 2 tbsp mustard sauce,
- ½ cup of curd beaten
- 1-cup water/coconut milk
- 2 tbsp oil
- 1 tsp red chilli powder
- 1-2 dry red chilli (soak) and paste.

**Serves: 4 / 6****Total Calories: 800 / 1200****METHOD:**

- 1) In a microwave safe bowl, add all ingredients and mix well
- 2) Set the auto cook menu stir in between.
- 3) Serve Hot with rice.

**45. BHAPA MACH****INGREDIENTS:** 250-500 gm fish (hilsa fish)

- 1 tbsp lemon juice
- ¼ tsp turmeric powder
- 2 tbsp oil
- 1 cup water
- For paste
- 1 onion, 2-3 dry red chilli,
- 3tbsp mustard paste
- salt to taste

**Serves: 4 / 5****Total Calories: 600 / 750****METHOD:**

- 1) In a microwave safe bowl, add all ingredients and mix well
- 2) Set the auto cook menu stir in between.
- 3) Serve Hot

**46. CHHOLAR DAL****INGREDIENTS:** 1 Cup Chana dal (soak for 6-7 hours)

- 3 Cup water as required
- 2 tbsp oil
- 1 tsp amchoor
- ¼ tsp turmeric powder
- 1 tsp sugar
- ½ cup grated coconut
- 2 bay leaves
- A pinch heeng, Salt to taste

**Serves: 4****Total Calories: 1160****FOR PASTE:**

- 1 tbsp coriander leaves (Chopped)
- 1 tsp roasted jeera
- 1 inch Ginger
- 2 Dry red chillies
- ½ onion (Chopped)

**METHOD:**

- 1) In a microwave safe bowl, add all ingredients and mix well
- 2) Set the auto cook menu stir in between.
- 3) Serve Hot with rice.

**47. PUDINA FISH****INGREDIENTS:** 250-500 Gms Fish (whole)

- 2-3 tbsp pudina chutney
- 2 tsp green chilli paste
- 2 tbsp ginger garlic paste
- 1 tbsp vinegar
- 2 tbsp lemon juice
- 2 tsp oil
- 1 cup water (as required)
- Salt, Pepper to taste

**Serves: 4 / 6****Total Calories: 400/600**



**METHOD:**

- 1) In a microwave safe bowl, add all ingredients and mix well, if possible marinate it for one hour
- 2) Set the auto cook menu stir in between.
- 3) Serve Hot

**48. SHUKTO****Serves: 4****Total Calories: 600****INGREDIENTS:**

250 gm Veg (Banana raw, carrot, brinjal, potato, karela)  
 For Paste  
 2 tsp Mustard sauce  
 2 tbsp Khus paste  
 2 tbsp Methi dana soaked paste  
 2 tbsp oil  
 2 Green chillis  
 Salt, Red chilli powder to taste  
 1 ½ cup water.

**METHOD:**

- 1) In a microwave safe bowl, add all ingredients and mix well
- 2) Set the auto cook menu stir in between.
- 3) Serve Hot

**49. TOMATO CHUTNEY****INGREDIENTS:****Serves: 6****Total Calories: 480**

250 gms tomato  
 1 tsp green chilli paste  
 2 tbsp mustard oil  
 1 tbsp Vinegar  
 1 tbsp Raisins  
 1 tsp ginger paste  
 ½ tsp Kalonji roasted  
 ¼ tsp cumin seeds roasted  
 ½ tsp mustard seeds roasted  
 ¼ tsp saunth roasted  
 ¼ tsp fenugreek roasted  
 Salt Pepper to taste  
 ¼ cup water as required

**METHOD:**

- 1) In a microwave safe bowl, add all ingredients and mix well
- 2) Set the auto cook menu stir in between.
- 3) Cool and store in an airtight container.

**G. INTERNATIONAL MENUS****A-50. THAI RED CURRY****Serves: 4****Total Calories: 400**

**INGREDIENTS:** 250 gm Mix vegetable (6-7 baby corn, mushroom, broccoli, French beans)  
 2tsp oil,  
 1tbsp soya sauce  
 1tbsp vinegar  
 1 tbsp sugar  
 2-½ cup water as required  
 Salt, Pepper to taste.

For red curry paste.  
 5-6 red Kashmiri chillies (soaked in ¼ cup water)  
 1 onion, 7-8 garlic flakes, 2-3 lemon grass  
 1tbsp dhanian, jeera, 1/2 tsp garam masala

**METHOD:**

- 1) In a microwave safe bowl add all ingredient and mix well.
- 2) Set the auto cook menu stir in between.
- 3) Serve Hot.

**A-51. THAI GREEN CURRY****Serves: 4****Total Calories: 640****INGREDIENTS:**

250 gm Veg (Mushroom, cauliflower, capsicum, baby corn)  
 Paneer)  
 2tbsp sugar  
 2tbsp oil  
 Salt, Pepper to taste  
 2-½ cup water as required

For green curry  
 8-10 Green Chillies, 6 cloves, garlic, 1 onion  
 1tsp Ginger, 1 cup coriander, 1/2 lemon juice,  
 2tbsp jeera, 2-3 stalks lemon grass.

**METHOD:**

- 1) In a microwave safe bowl add all ingredient and mix well.
- 2) Set the auto cook menu stir in between.
- 3) Serve Hot.

**A-52. THAI CAULIFLOWER CURRY****Serves: 2 / 4****Total Calories: 336 / 672**

**Ingredients:** 250-500gm cauliflowers  
 3tbsp oil  
 1tbsp soya sauce  
 1tbsp sugar  
 2-½ cup water (as required)  
 Salt, pepper to taste.

For red curry paste  
5-6 red Kashmiri chillies, 1 onion,  
7-8 Garlic Flakes, 2-3 lemon grass,  
1 tsp dhania, Jeera, ½ tsp garam masala

#### METHOD:

- 1) In a microwave safe bowl add all ingredient and mix well.
- 2) Set the auto cook menu stir in between.
- 3) Serve Hot.

#### A-53. THAI FISH CURRY

INGREDIENTS: 250-500 gm **Serves: 4 / 6**  
2 tbsp oil, **Total Calories: 1000 / 1230**  
Salt, Pepper to taste.

For Paste:  
2-3 Dry red chillies (soak)  
1 onion, 1 tsp mustard sauce, 1 tsp soya sauce  
2 tsp tamarind paste, 2-3 garlic flakes,  
2-3 stalks lemon grass, sugar,  
1-cup water as required.

#### METHOD:

- 1) In a microwave safe bowl add all ingredient and mix well.
- 2) Set the auto cook menu stir in between.
- 3) Serve Hot.

#### A-54. MEXICAN RICE

**Serves: 4**  
**Total Calories: 1060**

INGREDIENTS: 1-Cup Rice  
2 ½ Cup Water (as required)  
2 onion (chopped)  
1 Capsicum (chopped)  
2 Tomatoes (Chopped)  
2 tbsp oil  
1 tsp chili powder  
1 tsp garlic paste  
½ tsp Soya sauce  
Salt, Pepper to taste

#### METHOD:

- 1) In a microwave safe bowl add all ingredient and mix well.
- 2) Set the auto cook menu stir in between.
- 3) Serve Hot.

#### A-55. MEXICAN HOT CHOCOLATE

**Serves: 4**  
**Total Calories: 600**

INGREDIENTS: ½ cup Chocolate pieces  
½ cup water  
1tbsp instant coffee  
2tbsp vanilla custard powder/flavour  
2-½ cups milk  
4 tbsp sugar to taste  
¼ tsp cinnamon powder.

#### METHOD:

- 1) In a microwave safe bowl add all ingredient and mix well.
- 2) Set the auto cook menu stir in between.
- 3) Serve Hot.

#### A-56. NACHOS

**Serves: 4**  
**Total Calories: 1200**

INGREDIENTS: 7-8 Corn Chips  
200 gm Cheese (grated)

For the Salsa Sauce:  
2 Large Tomatoes (Chopped)  
1 Onion (Chopped)  
2 tsp Garlic paste  
1 Medium Capsicum (Chopped)  
¼ tsp Oregano dry  
2tbsp Sweet chilli sauce  
Salt, Pepper (to taste)

#### METHOD:

- 1) Mix all ingredient for the salsa sauce and arrange the corn chips on a microwave safe dish top it up with the salsa sauce and grated cheese
- 2) Set the auto cook menu, till cheese melts.
- 3) Serve immediately, otherwise the corn chips will turn soggy.

#### A-57. MEXICAN SPICY CORN

**Serves: 2**  
**Total Calories: 640**

INGREDIENTS: ½ cup corn boiled  
½ cup capsicum (chopped)  
½ cup onion (chopped)  
1-2 Green chillies (chopped)  
½ tsp chilli powder.  
1 tsp tomato ketchup  
1 tbsp oil  
¼ tsp oregano  
1tbsp tomato chopped  
2tbsp water, 1tbsp coriander (chopped)  
Salt, pepper to taste

#### METHOD:

- 1) In a microwave safe bowl add all ingredient and mix well.
- 2) Set the auto cook menu stir in between.
- 3) Serve Hot.

NOTE :

Nutritional details are an estimate and should only be used as a guide for approximation.

## CLEANING AND CARE

1. Turn off the oven and remove the power plug from the wall socket before cleaning.
2. Keep the inside of the oven clean. When food splatters or spilled liquids adhere to oven walls, wipe with a damp cloth. Mild detergent may be used if the oven gets very dirty. Avoid the use of spray and other harsh cleaners as they may stain, streak or dull the door surface.
3. The outside surfaces should be cleaned with a damp cloth.  
To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings.
4. Wipe the door and window on both sides, the door seals and adjacent parts frequently with a damp cloth to remove any spills or splatters. Do not use abrasive cleaner.
5. Do not allow the control panel to become wet. Clean with a soft, damp cloth. When cleaning the control panel, leave oven door open to prevent oven from accidentally turning on.
6. If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the microwave oven is operated under high humidity conditions, this is normal.
7. It is occasionally necessary to remove the glass tray for cleaning. Wash the tray in warm sudsy water or in a dishwasher.
8. The roller ring and oven floor should be cleaned regularly to avoid excessive noise. Simply wipe the bottom surface of the oven with mild detergent. The roller ring may be washed in mild sudsy water or dishwasher. When removing the roller ring from cavity floor for cleaning, be sure to replace in the proper position.
9. Remove odors from your oven by combining a cup of water with the juice and skin of one lemon in a deep microwaveable bowl, microwave for 5 minutes.  
Wipe thoroughly and dry with a soft cloth.
10. When it becomes necessary to replace the oven light, please consult a dealer to have it replaced.
11. The oven should be cleaned regularly & any food deposits removed. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the microwave oven and possibly result in a hazardous situation.
12. Please do not dispose this appliance into the domestic rubber bin; it should be disposed to the particular disposal center provided by the Municipal authorities.

## SPECIFICATIONS

Power Consumption: 230V~50Hz, 1400W (Microwave)

1450 W (Convection)

1050 W (Grill)

Rated Microwave Power Output : 900 W

MODEL NO :

| Power Supply     | Market | Model Code       |
|------------------|--------|------------------|
| 1 P.H.,230V~50Hz | INDIA  | MO 30 BJS 21B    |
| 1 P.H.,230V~50Hz | EXPORT | MO 30 BJS 21B X1 |
| 1 P.H.,220V~60Hz | EXPORT | MO 30 BJS 21B X2 |

Operation Frequency : 2450 MHZ

Packaging Dimensions : 608mm (L) x 480mm (W) x 366mm (H)

Unit Dimensions : 539mm (L) x 446mm (W) x 300mm (H)

Oven Cavity Dimensions: 358mm (L) x 354mm (W) x 230mm (H)

Oven Capacity : 30 Litres

Cooking Uniformity : Turntable System {315mm}

Net Weight : Approx. 18 Kg.

Gross Weight : Approx. 20 kg

## MAINTENANCE : Trouble Shooting

| Normal   |   |
|--|---|
| Microwave oven interfering TV reception          | Radio and TV reception may be interfered when microwave oven operating. It is similar to the interference of small electrical appliances, like mixer, vacuum cleaner, and electric fan. It is normal. |
| Dim oven light                                   | In low power microwave cooking, oven light may become dim. It is normal.  |
| Steam accumulating on door, hot air out of vents | In cooking, steam may come out of food. Most will get out from vents. But some may accumulate on cool place like oven door. It is normal.   |
| Oven started accidentally with no food in.       | It does no damage to oven if oven operates empty for quite short time. But it should be avoided.  |

| Trouble  | Possible Cause                             | Remedy  |
|--|--|---|
| Oven can not be started.                                 | (1) Power cord not plugged in tightly.     | Unplug. Then plug again after 10 seconds.   |
|  | (2) Fuse blowing or circuit breaker works. | Replace fuse or reset circuit breaker (repaired by professional personnel of our company) |
|  | (3) Trouble with outlet.                   | Test outlet with other electrical appliances.   |
| Oven does not heat.                                      | (4) Door not closed well.                  | Close door well.  |
| Glass turntable makes noise when microwave oven operates | (5) Dirty roller rest and oven bottom.     | Refer to "Cleaning& care" to clean dirty parts.   |

## WARRANTY TERMS AND CONDITIONS

M/S. MIRC ELECTRONICS LTD, WARRANTS THIS ONIDA MICROWAVE OVEN TO THE ORIGINAL PURCHASER TO BE FREE FROM DEFECTS IN MATERIALS AND WORKMANSHIP WITHIN ONE YEAR FROM THE DATE OF PURCHASE AS PROVIDED IN THE WARRANTY REGISTRATION CARD.

This warranty is subject to terms and conditions as mentioned below:

1. This warranty shall be valid only for the said period of 12 months as specified above, irrespective of whether the said unit has been in use or not for any reason whatsoever, or the unit is moved from one location to another. Warranty does not cover accessories external to the equipment.
2. The warranty period specified above shall include time taken for repairs, replacements, break-downs, transit time etc. No notice of expiry period of warranty will be given by the company.
3. This warranty shall stand automatically terminated in the event of the said unit being serviced, repaired, installed, de-installed, re-installed or otherwise attended to by any person or organization or agency or by the said purchaser himself other than the authorized representative of the company.
4. Parts of the unit replaced or repaired under the terms of this warranty are warranted only for the remaining period of the original warranty period.
5. For attending any service call under this warranty beyond the municipal limits of the locality in which the authorized representative/dealer is situated (outstation locations), all to and fro travelling and other incidental expenses as prevailing from time to time incurred in connection with the visit of the service personnel, technicians, etc shall be borne by the said purchaser and shall be payable in advance. Additionally, all expenses incurred by the authorized representative /dealer in collecting the said unit or any part thereof from such outstation locations and its return to the original location shall be borne by the said purchaser.
6. In the event of any change in the location of the unit during the warranty period, this warranty shall become null and void unless the fact of the proposed change is communicated in writing to the authorized dealer at least seven (7) days prior to the said change. On receipt of such information the authorized dealer or any of its counterparts shall arrange for de-installation of the said unit on chargeable basis. However, in the event of any damage occurring to the unit or to any of its parts during the course of its transit by the said purchaser, repair or replacement, the said unit or any part thereof damaged shall not be covered by this warranty.
7. It shall be the absolute discretion of the company to a) effect the repairs or replacement of parts whether at the site of installation or at any service centre, and b) have the job attended to either by the Company's service personnel or its authorised dealer.
8. This warranty is in the nature of and for the purpose of set forth herein above and in particular the Company shall not in any event be liable for direct, indirect, incidental or consequential loss or damages to either the said purchaser and /or his property or any other third party.
9. The purchaser should preserve the original invoice for necessary verification and produce, as and when required.
10. Warranty null and void if:
  - i. The Microwave Oven is not purchased from the authorized dealers of the company.
  - ii. The Service Centre copy of warranty card is not received within 10 days of date of purchase at the nearest Authorised Service Centre.
  - iii. Any damage is caused by accident, mishandling, tampering with installation, or negligence in following instructions of the user manual issued by Company.
  - iv. Any damage is caused by improper electrical circuit outside the unit or by any defective electrical supply
  - v. At any time, during the warranty period if any part of the unit is tampered with, altered, repaired or serviced by any unauthorized person, not being the authorized representative of the company or its authorized dealers
  - vi. The serial number of the unit or any part thereof is damaged, defaced, altered, obliterated, or tampered with or removal for any reason whatsoever
  - vii. Do not install oven over a range cooktop or other heat-producing appliance. If installed could be damaged and the warranty would be void.
11. None of the employees and /or Authorized Dealers of the Company have any authority whatsoever to vary the terms and conditions of this warranty.
12. This warranty shall be deemed to have been issued at Mumbai, state of Maharashtra & courts at Mumbai shall have exclusive jurisdiction on matters covered by or following from this warranty, and the original purchaser alone shall have cause of action arising out of the transaction.



ar it, Fold it, Send it to Adonis

**MIRC Electronics Limited**  
**Warranty Registration Card**  
**Service Centre Copy**

ONIDA

**Customer Details**

Title: Mr ☐ Ms ☐ Mrs ☐ M/s ☐  
Name:   
Residence Address:   
Dist:  Pin:   
State:  Occupation:   
Tel: (  )  Res: (  )  Fax:   
Code Code  
Mobile No:  Email:

**Product Details**

Please Tick The Appropriate Product Colour TV ☐ B&W TV ☐ DVD ☐ Washing M/C ☐ AC ☐ Plasma TV ☐ Rear Projection TV ☐  
Microwave Oven ☐ LCD TV ☐  
Model No:   
Serial No   
Please Refer Sticker On Back Cover Of Your Product  
Purchase Date     
Day Month Year  
Bill No.

**Dealer's Name & Address**

Signature

I Accept The Terms And Conditions of The Warranty

Customer Signature

Thank you for selecting a World Class product and we assure you that it will perform as per your expectations  
We thank you for taking your time to complete this form. All Information Provided by You will be Kept Confidential.  
(Please Fill In, Tear off, Fold and Mail this form to Reach us within 10 days of the Product Purchase.)

**We welcome your Valuable Suggestions, if any, to Improve our Products and Services :**

**FOR OFFICE USE ONLY**

Customer Code:   
Branch:

**Mirc Electronics Ltd.**

Note: Company Will Not Be Responsible For The Loss Of This Form During Transit.

For Other Details on Our Products & Services Log On To [www.onida.com](http://www.onida.com)

**BUSINESS REPLY ENVELOPE**

**ONIDA CUSTOMER RELATION CENTRE**  
**Adonis Electronics Pvt Ltd.**  
Onida House - II Mukund Ground Floor,  
Mahal Industrial Estate, off. Mahakali Caves  
Road, Andheri East, Mumbai, Maharashtra,  
India - 400093

Serial No.

## MIRC Electronics Limited Warranty Registration Card

ONIDA

### Customer Copy

#### Customer Details

Title: Mr ☐ Ms ☐ Mrs ☐ M/s ☐

Name:

Residence Address:

Dist:  Pin:

State:  Occupation:

Tel: (  )  Res: (  )  Fax:

Mobile No:  Email:

#### Product Details

Please Tick The Appropriate Product Colour TV ☐ B&W TV ☐ DVD ☐ Washing M/C. ☐ AC ☐ Plasma TV ☐ Rear Projection TV ☐  
Microwave Oven ☐ LCD TV ☐

Model No:

Serial No

Please Refer Sticker On Back Cover Of Your Product

Purchase Date

Day Month Year

Bill No.

#### Dealer's Name & Address

Signature

I Accept The Terms And Conditions of The Warranty

Customer Signature

Thank you for selecting a World Class product and we assure you that it will perform as per your expectations

We thank you for taking your time to complete this form. All Information Provided by You will be Kept Confidential.

(Please Fill In, Tear off, Fold and Mail this form to Reach us within 10 days of the Product Purchase.)

We welcome your Valuable Suggestions, if any, to Improve our Products and Services :

#### FOR OFFICE USE ONLY

Customer Code:

Branch:

Mirc Electronics Ltd.

Note: Company Will Not Be Responsible For The Loss Of This Form During Transit.

For Other Details on Our Products & Services Log On To [www.onida.com](http://www.onida.com)

#### List of Service Centre nos. In India

| State                  | Service Number         |
|------------------------|------------------------|
| Andhra Pradesh         | 040-39889000           |
| Delhi                  | 011-39889000           |
| GOA                    | 022-39889000           |
| Gujarat                | 079-39889000           |
| Haryana                | 0172-3988900           |
| Karnataka              | 080-39889000           |
| Kerala                 | 0484-3988900           |
| Madhya Pradesh         | 0731-3988900           |
| Maharashtra            | 022-39889000           |
| Punjab                 | 0172-3988900           |
| Rajasthan              | 0141-3988900           |
| Tamilnadu              | 044-39889000           |
| Uttar Pradesh          | 0522-3988900           |
| W Bengal               | 033-39889000           |
| Bihar                  | 1800 30099000          |
| Chattisgarh            | 1800 30099000          |
| Himachal Pradesh       | 1800 30099000          |
| Jharkhand              | 1800 30099000          |
| Orrisa                 | 1800 30099000          |
| Uttaranchal            | 1800 30099000          |
| Assam-Guwahati         | 0361-2413138 / 2413158 |
| Assam-Jorhat           | 0376-2309008           |
| Jammu & Kashmir- Jammu | 0191-2562258           |

#### Overseas-Middle East Asia

UNITED ARAB EMIRATES : M/s Al Futtaim Electronics, DUBAI .U.A.E. Tel : +971 4 6090760 Fax: +971 4 2832590,  
OMAN : M/s Mohsin Haider Darwish, P.O.Box : 880, PC 112-RUWI, OMAN Tel : +968 24 703411 Fax : +968 24 798662  
QATAR: M/s Videohome & Electronics Centre, P.O.Box : 4668, DOHA-QATAR, Tel : +974 4410060 Fax : +974 44373876  
BAHRAIN: M/s Kewalram & Sons P.O.Box : 84, Manama BAHRAIN Tel : +973 17 210617 Fax : +973 17 210627  
KUWAIT: M/s Sefeena Gen Trading & Cont Est, P.O.Box : 5610, Safat :13057 KUWAIT Tel : +965 2456293 Fax : +965 2456297  
KINGDOM OF SAUDI ARABIA: M/s Said Ahmed El-Ajou Trading Corp.LLC, Tel: +966 2 2830923, Fax : +966 22830924